



Moroccan cookies: Dried fruit cookies

For these delicious fruit cookies we have added dates, figs and apricots to the batter! The base of these cookies is the FunCakes mix for Cookies. Also take a look at the other recipes for Moroccan cookies.

Boodschappenlijstje



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Mix for Cookies 500g

F10110
€3.80



FunCakes Chocolate Chunks Milk 350g

F30140
€12.85

Other materials for 20 cookies:

- 150 gram unsalted butter (on room temperature)
- 1 egg size M
- 6 dried figs
- 6 dates
- 6 dried apricots
- Plastic wrap
- Sharp knife
- Baking plate

Ingredients need to be at room temperature. Knead 500 gram mix, 150 gram butter and 1 egg to a firm dough. Let it stiffen in the fridge for at least 15 minutes.

Cut the dried apricots, the dates and the figs in small pieces. Figs: make sure that you do not forget to pull the stalk up and cut off this. This has a woody flavour and doesn't taste great in the cookies.

Knead the chocolate chunks true the dough. Make a roll of the cookie dough. Place a few sheets of plastic wrap over each other and place the cookie dough on top. Fold the wrap tightly around the dough and twist the ends of plastic. Tighten just until the dough is pretty tight. Let it stiffen in the fridge for at least 1 hour.

Preheat the oven at 180°C (convection oven 160°C). Lay a sheet of parchment paper on the baking plate. Remove the plastic wrap. Cut with a sharp knife slices of cookie dough (approx. 0,5 cm thick) and place them on the baking sheet. Bake the cookies in approx. 12 minutes until golden. Let them cool down on a cool surface.